

CLAIMS

We claim:

Sub Q1
1. A method of making a light stable, kettle hop flavoring agent comprising the steps in the following order:

extracting hop solids with a polar solvent to form an extract of hop solids;

acidifying the extract;

washing the extract with a non-polar solvent capable of removing residual α -acids; and

recovering the washed extract.

2. The method of claim 1, wherein the polar solvent is hot water.

3. The method of claim 1, wherein the non-polar solvent is hexane.

4. The method of claim 1, wherein the washed extract is frozen.

5. The method of claim 1, wherein the washed extract is dried.

Sub Q2
6. A light stable, kettle hop flavoring agent comprising a polar solvent extract of hop solids that has been washed with a non-polar solvent capable of removing residual α -acids.

7. The flavoring agent of claim 6, wherein the polar solvent is hot water.

8. The flavoring agent of claim 7, wherein the non-polar solvent is hexane.

9. The flavoring agent of claim 8, wherein the washed extract is dried.

10. A method of making a hop flavored beverage from a fermentable growth media comprising the steps of:

adding to the media, prior to bio-conversion,
the hop flavoring agent of claim 6; and

bio-converting the media to form the hop
flavored beverage.

11. The method of claim 10, wherein the polar solvent is hot water and the non-polar solvent is hexane.

12. A light stable, kettle hop flavored beverage which is prepared by the method of claim 10.

13. A light stable, kettle hop flavored beverage which is prepared by the method of claim 11.

14. A light stable, kettle hop flavored beverage prepared by adding to a fermentable growth media, prior to bio-conversion, a polar solvent extract of hop solids as the sole hopping material, wherein the extract has been washed with a non-polar solvent capable of removing residual α -acids.

15. The beverage of claim 14, wherein the polar solvent is hot water and the non-polar solvent is hexane.

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